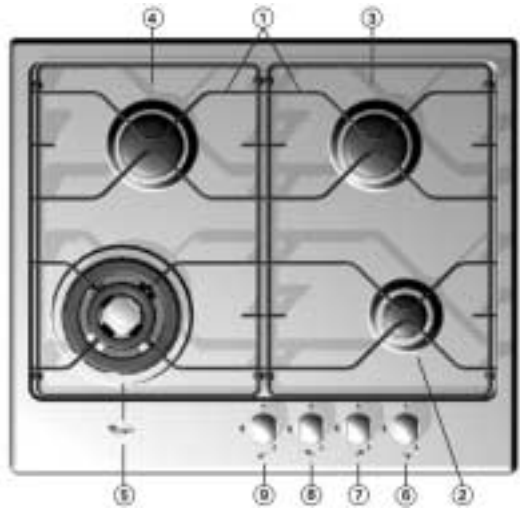


1. Removable panstand grids
2. Auxiliary burner
3. Semi-rapid burner
4. Semi-rapid burner
5. 4 ring burner
6. Auxiliary burner control knob
7. Semi-rapid burner control knob
8. Semi-rapid burner control knob
9. 4 ring burner control knob

SYMBOLS

- Tap closed
- Maximum flame
- Minimum flame

LIGHTING THE BURNERS

- To ignite one of the burners, turn the relative knob anti-clockwise to the maximum flame setting .
- Press the knob against the control panel to ignite the burner.
- After the burner has ignited, keep the knob pressed for about 5 seconds to allow the thermocouple to warm up. This burner safety device shuts off the gas supply to the burner if the flame goes out accidentally (because of sudden draught, an interruption in the gas delivery, boiling over of liquids, etc.).
- **The device must not be pressed for more than 15 sec. If, after that time has elapsed, the burner does not remain lit, wait at least one minute before trying to light it again.**

- The burner might go out when the knob is released. This means that the thermocouple has not warmed up enough. In this case, repeat the operations described above.

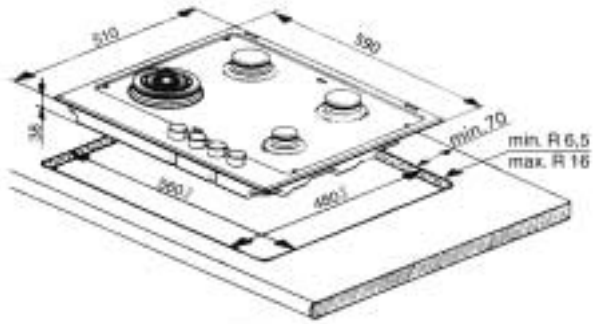
PRATICAL ADVICE FOR USING THE BURNERS

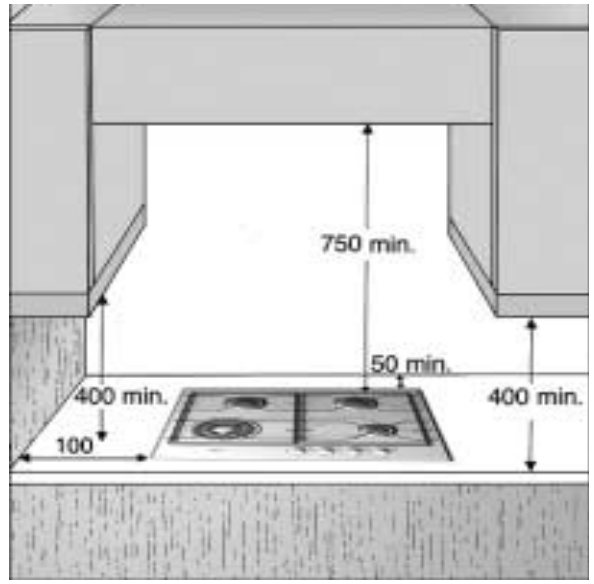
For better burner performance, please stick to the following rules:

- Use pots and pans that fit the burners (see table on the right).
- Only use flat-bottomed pots and pans.
- Use the correct amount of water for cooking foods and keep the pot covered.
- In the case of pans with convex bottoms (WOK), use the support grille provided, which should be positioned only on the 4 ring burner.

Burner	Pot Ø
4 ring burner	from 24 to 26 cm
semi-rapid	from 16 to 22 cm
auxiliary	from 8 to 14 cm

DIMENSIONS AND DISTANCES TO BE MAINTAINED (mm)





NOTE: In case of installation of a hood above the cooktop, please refer to the hood instructions for the correct distance.

INJECTOR TABLE CATEGORY II2H3+

Type of gas used	Type of burner	Ø injector	Rated thermal flow rate kW	Rated consumption	Reduced heat capacity kW	Gas pressure (mbar)		
						min.	rat.	max.
NATURAL GAS (Methane) G20	4 ring burner	139	3.50	333 l/h	1.50	17	20	25
	Semi-rapid burner	95	1.65	157 l/h	0.35			
	Auxiliary burner	78	1.00	95 l/h	0.30			
LIQUID PETROLEUM GAS (Butane) G30	4 ring burner	95	3.50	254 g/h	1.50	20	28-30	35
	Semi-rapid burner	67	1.65	120 g/h	0.35			
	Auxiliary burner	50	1.00	73 g/h	0.30			
LIQUID PETROLEUM GAS (Propane) G31	4 ring burner	95	3.50	250 g/h	1.50	25	37	45
	Semi-rapid burner	67	1.65	118 g/h	0.35			
	Auxiliary burner	50	1.00	71 g/h	0.30			

Type of gas used	Configuration model	Rated thermal flow rate kW	Total rated consumption	Air necessary (m^3) for the combustion of 1 m^3 of gas
G20 20 mbar	4 burners	7.8	742 l/h	9.52
G30 28-30 mbar	4 burners	7.8	567 g/h	30.94
G31 37 mbar	4 burners	7.8	557 g/h	23.80

ELECTRIC SUPPLY: 230 V - 50 Hz

PRECAUTIONS AND GENERAL ADVICE

To get full satisfaction from your hob, please read these instructions carefully and keep them for future consultation

- These instructions are only valid for those Countries where the destination abbreviations are mentioned on the product description sheet and on the hob.
- Keep the packaging material (plastic bags, polystyrene parts, etc.) out of the reach of children, as they are potentially dangerous.
- Check whether the hob has been damaged during transport and remove any protective film from the appliance parts.
- **This hob (Class 3) is designed solely for household use for cooking food. Any other use (such as heating rooms) is to be considered improper and, as a consequence, dangerous.**
- **Ensure that the installation and gas/electrical connections are performed by a qualified technician in compliance with current local safety regulations.**
- **This appliance should only be installed and used in well-ventilated rooms, in accordance with current regulations. Carefully read the instructions before installing and using this appliance.**
- **Gas adjustment and supply pressure are indicated on the rating plate located under the hob. If the appliance is arranged for a type of gas different from that available, refer to the paragraph "Ajustment to different types of gas".**

REFERENCE TO LOCAL REGULATIONS

GB

Provision for ventilation

The room in which the appliance is installed must have an air supply to current B.S. 5440 - Part 2 standards.
All rooms require a permanent vent in addition to the openable window.
If there are other fuel burning appliances in the same room B.S. 5440 - Part 2 should be consulted to determine the air vent requirements.
If the appliance is installed in a cellar or basement, it is advisable to provide an air vent of 65 cm, irrespective of the room volume.

Gas Safety Regulations

The law requires that all gas appliances are installed by competent persons in accordance with the current gas safety regulations. Failure to install appliances correctly may lead to prosecution.
It is in your own interest, and that of safety, to ensure that the law is complied with. The hob should be installed in accordance with the Gas Safety (Installation and Use) Regulations, the Building Regulations issued by the Department of the Environment and the Building Standard (Scotland) (Consolidation) Regulations, issued by the Scottish Development Department.
In the G.B., CORGI registered installers work to safe standards of practice.

PROTECTING THE ENVIRONMENT

1. **Packaging**
   The packaging material is entirely recyclable, and is marked with the recycling symbol ♺, which identifies it as a type of material that must be sent to local waste-disposal centres.
2. **Product**
   This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).
   By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.
   The symbol on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.
   Disposal must be carried out in accordance with local environmental regulations for waste disposal.
   For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Declaration of conformity CE

- This hob has been designed, constructed and marketed in compliance with:
  - safety requirements of EEC Directive "Gas" 90/396
  - safety requirements of EEC Directive "Low voltage" 73/23
  - protection requirements of EEC Directive "EMC" 89/336
  - requirements of EEC Directive 93/68
- This hob is suitable for contact with foodstuffs, and complies with EEC Directive 89/109.

NOTES:

- Improper use of the grids can result in damage to the hob surface. Do not position the grids upside down or drag them across the hob.
- If the hob has a glass ceramic top, do not use:
  - Cast iron griddles or terracotta pots and pans
  - Heat diffusers (e.g. metallic mesh)
  - Two cookers for the same pot
- In case of prolonged use, additional ventilation may be needed (opening a window or increasing the extraction force of the hood).
- Keep children away from the hob when it is in use and do not let them play with the controls or any other appliance parts.
  Warning: the protective rubber feet on the grids represent a chocking hazard for young children. After removing the grids, please ensure that all the feet are correctly fitted.
- **Attention**: the glass lid (if provided) may shatter if overheated. Before closing it, make sure that all the burners are off.

After use, make sure that the knobs are in position OFF and close the main gas delivery or cylinder tap

INSTALLATION

TECHNICAL INFORMATION FOR THE INSTALLER

- **This product can be embedded in a worktop 20 to 40 mm thick.**
- **If there is no oven beneath the hob, insert a separator panel that has a surface at least equal to the opening in the work surface. This panel must be positioned at a maximum distance of 150 mm below the upper surface of the work surface but, in no case less than 20 mm from the bottom of the hob. In the case that you intend to install an oven beneath the hob, make sure that it is manufactured by Whirlpool and equipped with a cooling system. The manufacturer declines all liability if another brand oven is installed beneath the hob.**
- **Before installation, make sure that:**
- **the local gas delivery conditions (nature and pressure) are compatible with the settings of the hob (see the rating plate and injector table).**
- The outer surfaces of the furniture or appliances adjacent to the hob are heat resistant according to local regulations.
- Combustion products are discharged outdoors through specific hoods or wall and/or window mounted electrical fans.
- Continuous natural air circulation is ensured through a clear opening in a wall of at least 100 cm^2. This wall opening must be:

a) permanent and in a wall to the outside of the room to be vented;
b) made in such a way that it cannot be obstructed from the inside or outside (not even accidentally);
c) protected by plastic grids, metallic mesh, etc., taking care not to reduce the air vent effective area mentioned above;
d) located near floor level and positioned so as not to interfere with the operation of the exhaust system.